What is claimed is:

1. A stuffing tube for a meat encasing machine, comprising:
an elongated hollow tube having an outer surface and a center bore with a discharge end adapted to receive meat emulsion in the bore for discharge through the discharge end;
the bore being surrounded by a cylindrical wall,
an annular open chamber in the cylindrical wall, and
a plurality of spaced openings extending between the annular open chamber and the outer surface of the hollow tube and being adapted for connection to a source of fluid so that fluid could pass from the cylindrical open chamber to the outer surface of the hollow tube to serve as a lubricant to facilitate the sliding movement of a tubular casing on the outer surface during a sausage encasing operation.

2. The stuffing tube of claim 1 wherein the spaced openings decrease in size as they near the discharge end.

3. A method of advancing a natural casing along the length of hollow meat stuffing tube, comprising:
placing a hollow natural casing on the outside surface of a hollow stuffing tube having a meat emulsion discharge end,
placing a follower against a upstream end of the natural casing to slide the natural casing forwardly along the stuffing tube towards a discharge end, and
projecting jets of water towards and against a downstream portion of the casing to slidably propel the casing

longitudinally in an downstream direction towards the discharge end.

4. A system for advancing a natural casing along the length of a hollow meat stuffing tube having a discharge end comprising:

a casing slidably engaging the hollow meat stuffing tube;

a nozzle manifold having spaced openings adapted to project fluid against the casing so as to cause the casing to slidably propel longitudinally in an downstream direction toward the discharge end of the stuffing tube; and

a fluid source fluidly connected to the nozzle manifold.

5. The system of claim 4 wherein the fluid projected is water.

6. The system of claim 4 wherein the fluid projected is air.